

Best of season
at Prahran
Market

harvest



Get tips on preparing delicious meals using fresh seasonal market produce at the Blanco Kitchen at Prahran Market, Fruit and Vegetable Hall 10.am-2.pm

STONE FRUITS

Shopping List

Ingredients:

- 6-10 plums
- castor sugar
- raising flour
- plain flour
- butter
- 1 egg
- milk
- cinnamon

Plum Cake

- 6-10 plums
- ½ cup castor sugar
- ½ cup self raising flour
- ½ cup plain flour
- 2 tbsp melted butter
- 1 egg
- ¼ cup milk
- ½ tsp cinnamon

Method

- Grease an oven proof dish or cake tin and line with baking paper.
- Wash and halve the plums, removing the stones.
- Arrange the fruit in the greased dish, cut side down.
- Beat all the remaining ingredients together and pour carefully into the dish.
- Bake for 25 minutes at 180 degrees until the cake is golden on top.
- Remove from the oven and allow to cool.
- Serve dusted with icing sugar.

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Recipes by
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